

# OX CLUB

## Starters

Fried Duck Egg  
*girolles, mustard frill,  
cavolo nero, pecorino*  
£7.00

Heritage Tomato  
*lovage, anchovy,  
tomato water*  
£7.00

Melon  
*fermented chilli, sesame,  
coconut vinegar*  
£6.00

Raw Tuna  
*charred pineapple, sumac,  
crème fraiche, seaweed*  
£8.50

Smoked Eel  
*pea miso, peas,  
elderflower*  
£7.50

Ox Heart  
*smoked onion, parsley,  
shallots, yuzu*  
£8.00

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## Wood Grill

Halibut  
*butternut squash, mussel escabeche,  
charred cabbage*  
£22.00

Sea Trout  
*smoked roe cream,  
burnt leek hearts*  
£18.00

Pearl Barley  
*roast wild mushroom, dashi,  
toasted yeast, matcha*  
£14.00

Fried Buratta  
*charred corn,  
tomato jam, popcorn*  
£14.00

Herb Fed Chicken  
*betutu, sambal,  
burnt banana leaf*  
£17.00

Salt Aged 8oz  
Rib Eye Steak  
*plancha tomato, chimichurri*  
£26.00

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## Small

Courgette  
*curry, pistachio*  
£4.00

Sweet Corn  
*black garlic butter*  
£4.00

Chips  
*smoked salt*  
£3.00

Purple Potatoes  
*crème fraiche, chives*  
£4.00

Cauliflower  
*romesco sauce, almonds, sherry vinegar*  
£4.50

Baby Spinach  
*anchovy dressing, pecorino, rye*  
£4.00

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## Sweets

PB&J  
*peanut butter ice cream,  
raspberry jam, brioche,  
bacon furikake*  
£6.00

Ice Cream  
& Sorbet  
*ask about  
today's flavours*  
£5.00

Black Rice  
Pudding  
*pandan leaf ice cream,  
peanuts, lime, coconut*  
£6.00

Cheese  
*pickles, biscuits,  
see the board for  
today's cheese*  
£6.00

Chocolate &  
Olive Oil Cake  
*poached cherries,  
cocoa nibs, cream*  
£6.00

# OX CLUB

## WINE

175ml Glass / Bottle

### White

Bodegas Ochoa Calendas  
Viura/Chardonnay  
Navarra, Spain  
£4.50 / £19.00

Château de Manissy 'La Belle Etoile' (organic)  
Southern Rhone, France  
£5.00 / £22.00

Pedroncelli Sauvignon Blanc  
Dry Creek Valley, California, USA  
£6.00 / £25.00

Gruber Rösschitz Grüner Veltliner  
Rösschitz, Austria  
£30.00 / bottle only

Tselepos Mantinia Moscofilero  
Peloponnese, Greece  
£35.00 / bottle only

### Rosé

Ferraton Côtes-du-Rhône 'Samorens' Rosé  
Northern Rhone, France  
£6.50 / £28.00

### Red

850 Douro Red  
Douro Valley, Portugal  
£4.50 / £19.00

Amastuola Primitivo IGT (organic)  
Puglia, Italy  
£6.00 / £25.00

Fess Parker 'Parker Station'  
Pinot Noir, Central Coast, California, USA  
£7.00 / £29.00

Maverick 'Twins' GSM (biodynamic)  
Barossa, Australia  
£39.00 / bottle only

### Sparkling

Bernard-Massard  
'Cuvée de l'Écusson' Rosé Brut  
Moselle, Luxembourg  
£35.00 / bottle only

Bernard-Massard  
'Cuvée de l'Écusson' Brut  
Moselle, Luxembourg  
£40.00 / bottle only

Val d'Oca Prosecco  
Valdobbiadene Millesimato  
Veneto, Italy  
£9.00 / £35.00

*Our wine specials change regularly, please ask your waiter for more information*

### Cans

Brooklyn Brewery Lager (5.2%) - £4.50  
Sierra Nevada Pale Ale (5.6%) - £4.50  
North Brewing Co. Transmission (6.9%) - £5.10  
Five Points Brewing Co. Pale (4.4%) - £3.90

### Bottled Beers

Liefmans Fruitesse (3.8%) - £4.80  
Schneider Weisse Tap 3 Mein Alkoholfrei (0.3%) - £3.00  
Original Sin Apple Cider (6%) - £4.60

### Cask + Keg

Saltaire Brewery Blonde Ale (4%) - £3.70  
Pilsner Urquell (4%) - £4.50

### Hot Drinks

Americano - £2.00  
Flat White - £2.00  
Espresso - £2.00  
Green Tea - £2.00  
Peppermint Tea - £2.00

*all coffee made with North Star beans, roasted in Leeds*

*We also rotate a selection of specially selected beer in our fridges here at Ox Club, please ask your waiter more information*